



EXECUTIVE CHEF *Andrew Vaccaro*

TAPAS

- ANTIPASTO 24 | *GF ADD 3**
ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD
- CRAB CAKES 23**
TWO PAN FRIED CRAB CAKES, SPICY REMOULADE
- PRINCE EDWARD ISLAND MUSSELS 22**
PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES
- CALAMARI 22 | *GF ADD 3**
FRESH FRIED OR SAUTÉED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI
- SHRIMP SKEWER 22 ***
TWO GRILLED SHRIMP SKEWERS, PINEAPPLE, BELL PEPPER, SPICY CORN SALSA
- GRILLED AHI TUNA 22 ***
8 OZ. SLICED AHI TUNA, SRIRACHA AIOLI, WASABI CRÈME, CRISPY ONION
- CRISPY SHRIMP SCAMPI 22**
FOUR FLOUR DUSTED JUMBO SHRIMP SCAMPI, THREE CHEESE RISOTTO, SHAVED PARMESAN
- SHRIMP COCKTAIL 18 ***
FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE
- CRAB STUFFED MUSHROOMS 18**
FIVE MUSHROOMS STUFFED WITH CRAB MEAT, SEASONED CREAM CHEESE, BREAD CRUMBS
- GRILLED VEGETABLES & GARLIC BULB 18 | *GF ADD 3**
ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND
- MONROE'S GREENS 18 | *GF ADD 3**
ESCAROLE, ARTICHOKES, CHERRY PEPPERS, KALAMATA OLIVES, TOASTED BREAD CRUMBS

- MONROE'S WINGS 18**
TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS
CHOICE OF SAUCE: MILD | MEDIUM | HOT | EXTRA HOT | SPICY SICILIAN
GARLIC PARMESAN | COUNTRY SWEET | CHEF ANDY'S SAUCE
- ROASTED BROCCOLI & CAULIFLOWER 18**
BROCCOLI, CAULIFLOWER, LEMON BUTTER, TOASTED PANKO, PARMESAN, GREMOLATA
- ROASTED TOMATO & BURRATA 18 | *GF ADD 3**
CHARRED CHERRY TOMATOES, THIN SLICED GARLIC, OLIVE OIL, HERBS, WARM BURRATA, CROSTINI
- GRILLED FOCACCIA 18**
WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION
- POTATO CROQUETTES 16**
THREE CROQUETTES, KATHERINE'S MASHED POTATOES, SMOKED GOUDA, SCALLIONS, CRISPY FRIED ONIONS, CARAMELIZED ONION CREAM SAUCE
- ROASTED BRUSSELS 16 ***
BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION
OR BRUSSELS SPROUTS TOSSED IN SPICY CALABRIAN HONEY
- SEASONAL ARANCINI 16**
TWO ARANCINI, ROTATING SELECTION - *PLEASE ASK YOUR SERVER*
- GARLIC BREAD 16**
HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS
OR CLASSIC CHEESE BREAD
- ARTICHOKES FRENCH 16 | *GF ADD 2**
SIX EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE
- GREENS & BEANS 16 ***
BRAISED ESCAROLE, BEANS, GARLIC, SPICY CALABRIAN PEPPER | ADD HOUSE-MADE SAUSAGE 4
- MEATBALL 14**
9 OZ HOUSE-MADE MEATBALL, RICOTTA CHEESE, PESTO, SHAVED PARMESAN, MARINARA SAUCE
WITH VODKA SAUCE ADD 2

SOUPS

BOWL OF: CREAM OF TOMATO 8 * | CHICKEN PASTINA 8 **GF WITHOUT PASTA* | (MON-THUR) SOUP OF THE DAY 9 | (FRIDAY) CLAM CHOWDER 10 * | (SATURDAY) LOBSTER BISQUE 14 *

SALADS

SUBSTITUTE CHICKEN FOR: ONE CHICKEN CUTLET 4 | GRILLED OR PAN FRIED SALMON 8 | GRILLED SHRIMP 9 | TUNA 10 | TENDERLOIN 14 | HOUSE-MADE VEGGIE CUTLET 8
ADD EXTRA CHICKEN 10 | CHOPPED 3 | SUBSTITUTE ICEBERG OR ROMAINE 2

- BALSAMIC GORGONZOLA STEAK SALAD 36 ***
FRESH SPRING GREENS, ARUGULA, TOMATO, CARAMELIZED ONIONS, GRILLED CORN, GORGONZOLA, SLICED BEEF TENDERLOIN, SPICY CALABRIAN DRESSING
- BERRY BURRATA 32 ***
FRESH SPRING GREENS, ROMAINE, SEASONAL BERRIES, BURRATA, RED ONION, PISTACHIO, GRILLED CHICKEN, TOSSED IN POPPYSEED DRESSING
- ARUGULA SALAD 32 ***
ARUGULA, APPLE SLICES, CANDIED PECANS, GOAT CHEESE, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE
- COBB 32 ***
FRESH SPRING GREENS, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, BACON, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING
- HOUSE SALAD 32 ***
FRESH SPRING GREENS, TOMATO, CUCUMBER, RED ONION, CARROTS, CHEESE BLEND, GRILLED CHICKEN, HOUSE DRESSING
- CHICKEN MILANESE 32 | *GF ADD 3**
FRESH SPRING GREENS, CRISPY CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE
- CLASSIC CAESAR 32 | *GF OPTION AVAILABLE**
ROMAINE, CROUTONS, SHAVED & GRATED PARMESAN, GRILLED CHICKEN, LEMON WEDGE, WHITE ANCHOVY, CAESAR DRESSING
- CRANBERRY BLOSSOM 32 ***
FRESH SPRING GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING
- BEET & WARM GOAT CHEESE 32 | *GF OPTION AVAILABLE**
FRESH SPRING GREENS, ROASTED BEETS, FRIED GOAT CHEESE, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING
- QUINOA SALAD 28 ***
FINELY CHOPPED ROMAINE, QUINOA, CORN, ROASTED MIXED VEGETABLES, AVOCADO, FRESH BASIL, CREAMY HORSERADISH VINAIGRETTE
- WEDGE 18 * | WITH CHICKEN 24 ***
ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLLED GORGONZOLA, HOUSE DRESSING

DRESSINGS: HOUSE (WHITE BALSAMIC VINAIGRETTE), POPPYSEED, HONEY MUSTARD, HONEY BALSAMIC, 1000 ISLAND, SPICY CALABRIAN, RANCH, CREAMY BLEU, LEMON VINAIGRETTE [CRUMBLY BLEU - ADD 1]

SIDES

GNOCCHI 16 | FETTUCCINE 14 | SIDE CLASSIC CAESAR 14 | SIDE HOUSE SALAD 12 | MASHED POTATOES 10
LOADED FRITES 10 | ONION RINGS 8 | CHEF'S VEGETABLE 8 | PARMESAN TRUFFLE FRITES 8 | PARMESAN FRITES 6

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF MONROE'S DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED | NO SEPARATE CHECKS

ALL STEAKS, ENTREES, PASTAS & PARMS SERVED WITH SIDE HOUSE SALAD

SUB CLASSIC CAESAR ADD 4 | SUB CRANBERRY BLOSSOM, ARUGULA, PETIT WEDGE OR BEET & WARM GOAT CHEESE ADD 6

STEAKS



ALL MONROE’S STEAKS ARE CERTIFIED ANGUS BEEF ®

PRIME FILET 68 *

8 OZ PAN SEARED OR GRILLED PRIME FILET, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE *ADD MUSHROOM & ONION BALSAMIC JAM ADD 4*

THE STEAKHOUSE 48 *

18 OZ GRILLED PORTERHOUSE STEAK SMOTHERED IN MUSHROOMS & ONIONS, HONEY GORGONZOLA BUTTER, KATHERINE'S MASHED POTATOES, BEEFSTEAK TOMATOES, THICK RED ONIONS, BALSAMIC REDUCTION

14 OZ DELMONICO 52 * | 12 OZ NY STRIP STEAK 46 *

GRILLED STEAK, HOUSE SHALLOT & GARLIC COMPOUND BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

STEAK ADDITIONS

CRAB CRUST 22 | LOBSTER CRUST 32| LOBSTER TAIL MP | SAUTÉED MUSHROOMS 6
HORSERADISH CREAM SAUCE 6 | CARAMELIZED ONIONS 5 | GORGONZOLA CRUST 4

MONROE'S IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR WELL DONE .

PASTA & PARMS

SEAFOOD FRA DIAVOLO 48 | *GF PENNE ADD 3

ANGEL HAIR PASTA, CLAMS, SHRIMP, SCALLOPS, SPICY WHITE WINE MARINARA SAUCE, PARMESAN CHEESE

BREADED LOBSTER RAVIOLI | 48

HOUSE-MADE BREADED RAVIOLI, FRESH LOBSTER MEAT, SHERRY CREAM SAUCE

SUMMER PASTA 44 | *GF PENNE ADD 3

FARFALLE PASTA, SHRIMP, KALE, PEAS, CHERRY TOMATOES, GOAT CHEESE, LEMON, OIL, GARLIC

LOBSTER MAC & CHEESE 42 | *GF PENNE ADD 3

FARFALLE PASTA, FRESH LOBSTER MEAT, FOUR CHEESE SAUCE, BREAD CRUMBS, TRUFFLE OIL

BRAISED BEEF SHORT RIB RAGU 40 | *GF PENNE ADD 3

PENNE, BRAISED BEEF SHORT RIB, MUSHROOMS, ONION, RED BELL PEPPERS, SWEET & SAVORY TOMATO SAUCE, WHIPPED RICOTTA

CALABRIAN RIGATONI 36 | *GF PENNE ADD 3

RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, SPICY CALABRIAN CREAM SAUCE (PLEASE NOTE: VERY SPICY)

CARBONARA 34 | *GF PENNE ADD 3

FETTUCCHINI, DICED PROSCIUTTO, PEAS, LIGHT CREAM SAUCE, CRACKED EGG, BLACK PEPPER

VERDITA 34 | CHICKEN 38 | SHRIMP 44 | *GF PENNE ADD 3

ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, FETA CHEESE, WHITE WINE HERB SAUCE

PENNE VODKA 32 | *GF PENNE ADD 3

PENNE, DICED PROSCIUTTO, TOMATO CREAM VODKA SAUCE, FETA CHEESE, FRESH HERBS, BLACK PEPPER

GNOCCHI MARINARA 34 | OIL & GARLIC 34 | ALFREDO 35

VODKA SAUCE & FETA 35 | ESCAROLE & BEANS 36

FRESH HOUSE-MADE CHEESE GNOCCHI

CHICKEN PARMESAN 38 | EGGPLANT 32 | VEAL 42

VODKA SAUCE ADD 3 | *GF ADD 3

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

CHICKEN FETTUCCHINI ALFREDO 36 | *GF PENNE ADD 3

FETTUCCHINI, FOUR CHEESE GARLIC ALFREDO SAUCE, BROCCOLI, CRISPY CHICKEN CUTLET

PASTA CHOICE | MARINARA 28 | VODKA SAUCE 30 | ALFREDO 30 | OIL & GARLIC 30

ESCAROLE & BEANS 32 | *GF PENNE ADD 3

CHOICE OF: ANGEL HAIR, FARFALLE, RIGATONI OR PENNE, SHAVED PARMESAN
ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 8 | CHICKEN 10 | BROCCOLI 6

ENTREES

LOBSTER TAIL DINNER MP *

9 OZ LOBSTER TAIL, DRAWN BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

SEA BASS 62 *

PAN SEARED 8 OZ SEA BASS, SAUTEED KALE, ROASTED GARLIC RISOTTO, ARTICHOKE LEEK CREAM

U/10 SCALLOPS 48 *

FIVE PAN SEARED U10 SEA SCALLOPS, CITRUS CHAMPAGNE BUTTER, TRUFFLE RISOTTO, SQUASH MEDALLIONS

PECAN CRUSTED SALMON 46 | *GF ADD 3

ATLANTIC PECAN CRUSTED SALMON, SWEET HOUSE-MADE MUSTARD, PECANS, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

PARMESAN CRUSTED MAHI 46 *

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

DUCK 46 *

12 OZ. PAN SEARED DUCK BREAST, BLACKBERRY DEMI GLACE, SWEET ONION RISOTTO, BROCCOLINI

CHICKEN MILANESE 42 | *GF ADD 3

BREADED CHICKEN CUTLETS, KATHERINE'S MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN 42 | *GF ADD 3

BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

CHICKEN FRENCH 36 | ARTICHOKE FRENCH DINNER 32 | *GF ADD 3

EGG BATTERED CHICKEN BREASTS OR ARTICHOKE HEARTS, ANGEL HAIR, LEMON BUTTER
SHERRY SAUCE, BRAISED ESCAROLE

LIGHT FARE

ROG'S FAVORITE 32 | *GF ADD 3

PAN SEARED SLICED AHI TUNA, ARUGULA, TOMATO, ONION, SRIRACHA AIOLI, BRIOCHE ROLL, PARMESAN FRITES **OR** HOUSE SALAD

CHICKEN CUTLET SANDWICH 26 | *GF ADD 3

BREADED CHICKEN CUTLET, ARUGULA, RED ONION, PARMESAN, LEMON AIOLI, TOASTED BAGUETTE, PARMESAN FRITES

CAPRESE SANDWICH 24 | *GF ADD 3

TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC, PARMESAN FRITES

MONROE'S BURGER 24 | *GF ADD 3

HALF POUND BURGER (8 OZ), HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE ROLL, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

MONROE'S VEGGIE BURGER 24

HOUSE-MADE VEGGIE BURGER, RED PEPPER AIOLI, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE ROLL, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

CHEF'S FLATBREAD 16

ROTATING SELECTION - PLEASE ASK YOUR SERVER

BURGER ADDITIONS

BACON, FRIED EGG, SAUTÉED ONIONS, OR MUSHROOMS 3 | AVOCADO 4 | BBQ SHORT RIB 6

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF MONROE'S DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED | NO SEPARATE CHECKS

